

MILTON'S VALENTINE'S DAY MENU

Wednesday February 14th, 2018

First Course

Piquillo Pepper Crab Bisque

Lump crab meat, basil oil

Low Country Boil Chowder

Crawfish tails, blue crab, andouille sausage, sweet corn, brussels sprout leaves

Grilled Asparagus Caesar Salad

Lemon-caper dressing, crispy fried chickpeas, shaved parmesan, soft boiled quail egg

Spinach & Strawberry Salad

Shaved red onion, smoked almonds, crumbled goat cheese, herb vinaigrette, strawberry gastrique

Oysters Milton

Black truffle-cracked mustard butter, spinach, bacon fat cornbread crumbs, American caviar

Beet Cured Salmon Poke

Peppadew-goat cheese smear, arugula aioli, pickled shallot

Second Course

Lobster Roe Butter Basted Wagyu Sirloin

Horseradish & chive whipped potatoes, grilled asparagus, hollandaise, veal jus

Pecan Crusted Grouper

Sweet cornbread pudding, apple braised kale, spicy remoulade

Red Eye Brined Pork Tenderloin

House-smoked ham & cheddar bread pudding, sautéed spinach, jalapeno maple syrup

Open Faced Lobster & Crab Roll

Buttered brioche, meyer lemon-caper aioli, brunoise carrot & celery, crispy old bay shallots, baby arugula salad

Pan Seared Diver Scallops

Aged white cheddar polenta, carrot-parsnip & pea shoot salad, herbed white balsamic vinaigrette

Truffled Duck Confit Risotto

Beet puree, local mushrooms, charred asparagus, red wine poached duck egg, shaved parmesan

Dessert

Raspberry Pink Velvet Cake

Lemon cream cheese frosting, raspberry coulis, candied lemon

Black Cherry Chocolate Cheesecake

Port wine reduction, luxardo chantilly, dark chocolate shavings

Vanilla Rose Panna Cotta

Macerated strawberries, edible flowers